

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	TRIDENT GRILL	19	0	No	THE POTATO CHIPS AND CORN CHIPS WERE NOT UNDER THE SNEEZE GUARD. They have immediately being moved and are now placed under the sneeze guard.
2	TRIDENT GRILL	27	0	No	THE UPPER PART OF THE FRYER CABINET WAS SOILED ESPECIALLY AROUND THE GREASE PIPE. Has been cleaned right away, we will extend to monitor the cleaning process of the area.
3	TRIDENT GRILL	16	0	Yes	ALTHOUGH THE TUNA SALAD WAS ON THE TIME AS A CONTROL PLAN IT WAS NOT LISTED IN THE TEMPERATURE MONITORING LOG. ONLY THE CUT MELON WAS LISTED ON THE LOG. THE METHOD FOR MAKING THE TUNA SALAD WAS NOT CLEAR. THE WORKER STATED THAT THE CANS OF TUNA WERE OBTAINED FROM DRY STORES AND THAT THE TUNA SALAD WAS PUT IN THE BLAST CHILLER FOR 1 MINTURE TO COOL. THE WORKER ALSO STATED THAT THE TUNA SALAD WAS UNDER 41°F PRIOR TO PLACEMENT ON THE LINE FOR SERVICE. New procedure and log forms implemented, see attached sample.
4	TRIDENT GRILL	20	2	No	THE METAL STEM THERMOMETER WAS CHECKED FOR CALIBRATION AND WAS NOTED TO BE MEASURING 6°F IN AN ICE BATH. The thermometer has been disregarded, and a new thermometer issued.
5	TRIDENT GRILL	30	0	No	A WASTE RECEPTACLE AND "WASH HANDS OFTEN" SIGN WERE NOT AVAILABLE AT THE HANDWASH STATION. The waste bin is now in place, and a " wash hands often" sign is ordered.
6	ICE CREAM BAR	28	0	No	THE SPOONS WERE NOT DISPENSED WITH ALL OF THE HANDLES FACING ONE WAY. Corrected immediately during the inspection.
7	WHIRLPOOL FORWARD	09	3	Yes	THE BROMINE LEVEL WAS TESTED AT 2.42. THIS WAS CORRECTED DURING THE INSPECTION. Changed probes and calibrated, continuously supervision to check that procedures are working.
8	BUNKER STATIONS	08	0	No	THE POTABLE WATER HOSES WERE NOT STORED WITH THE ENDS CAPPED OR COUPLED TOGETHER. New routine will be enforced with couplings and stored with plastic cups on ends.
9	BUNKER STATIONS	08	0	No	THE INTERNATIONAL SHORE CONNECTIONS WERE NOT FITTED WITH REDUCED PRESSURE BACKFLOW PREVENTION DEVICES. THERE WERE TWO EACH IN THE TWO BUNKER STATIONS. We will have one man onboard in Ft Lauderdale November 29 for measurement of the connection in bunker station and to place an order.
10	POOLS	10	0	No	A LENGTH OF ROPE 1.5 TIMES THE WIDTH OF THE POOL OR 50 FEET IN LENGTH WAS NOT ATTACHED TO THE FLOATATION DEVICES AT THE POOLS. THIS WAS CORRECTED DURING THE INSPECTION. This has already been implemented as a permanent solution.
11	WHIRLPOOL	10	0	No	THE WHIRLPOOL JACUZZI DRAIN COVERS WERE NOT STAMPED TO INDICATE THAT THEY ARE ANTI-VORTEX DRAIN COVERS. We will have one man onboard in Ft. Lauderdale November 29 for measurements of the drains and place an order for new ones.
12	PROVISIONS / FISH PREP	19	0	No	FROZEN COOKED DUCK AND COOKED LOBSTER WAS FOUND STORED IN BAIN MARIE PANS NEXT TO AND INTERMINGLED WITH FROZEN RAW SEAFOOD. The cooked items has been removed and we will once again remind our staff of the correct procedure.

13	MAIN GALLEY / COLD GALLEY / WALK-IN #28	33	0	No
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THERE WAS A BULKHEAD PROFILE THAT WAS LOOSE NEXT TO THE DOOR MAKING THE AREA DIFFICULT TO CLEAN.

[This has already been corrected.](#)

14	MAIN GALLEY / POT WASH AREA	26	0	Yes
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NUMEROUS PREVIOUSLY CLEANED SHEET PANS WERE FOUND SOILED WITH FOOD RESIDUE AND STORED AS CLEAN.

[Addressed and extra effort and supervision is added in order to monitor this issue closely.](#)

15	MAIN GALLEY / POT WASH AREA	28	2	No
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THERE WERE SO MANY SOILED POTS, PANS, AND LEXAN CONTAINERS THAT THE SOILED DROP-OFF AREAS WERE FULL AND ITEMS WERE BEING STACKED ON THE DECK.

[Addressed and extra effort and supervision is added in order to monitor this issue closely.](#)

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
16	MAIN GALLEY / POT WASH AREA	36	0	No	
ONE OF THE LIGHTS OVER THE SANITIZE SINK WAS OUT. This has been changed with a new light.					
17	CREW GALLEY / POT WASH	26	0	Yes	
SEVERAL OF THE PREVIOUSLY CLEANED SHEET PANS WERE FOUND SOILED WITH FOOD RESIDUE AND STORED AS CLEAN. Addressed and extra effort and supervision is added in order to monitor this issue closely.					
18	CORRECTIVE ACTION STATEMENT	*	0	No	
IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: CRYSTAL SYMPHONY - CAS – 11/17/2002					

